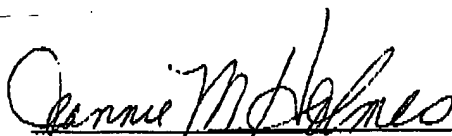


AFFIDAVIT OF JEANNIE HOLMES

1. I am an employee of Jamak Fabrication, Inc. ("Jamak"), with a principal business address of 1401 North Bowie Drive, Weatherford, TX 76086. I am over the age of twenty-one, am of sound mind and memory, and am otherwise competent to make this Affidavit. I have personal knowledge of the facts set forth in this Affidavit, and each such fact is true and correct.
2. I have been employed by Jamak for four-and-a-half years and currently hold the position of Vice President of Strategic R&D. Prior to working for Jamak, I was employed by Dow Corning Corporation for nine years.
3. I have a Bachelors of Science degree in Chemistry received May 1995 from Tri State University in Angola, Indiana.
4. In total, I have practiced organosilicone chemistry for over fourteen years.
5. Prior to the creation of the synthetic cork compounds described and claimed in U.S. Patent Application No. 10/764,094, Jamak conducted background research on the use of wine bottle stoppers made from synthetic compounds. The research revealed that one of the often-cited objections by wine connoisseurs to the use of synthetic stoppers is that the stoppers do not have the appearance or feel of natural cork stoppers.
6. One of our goals in developing the synthetic cork compounds was to create a compound that closely resembled the appearance, feel, and other characteristics of natural cork. The inclusion of toasted or untoasted oak dust gives the resulting compound a mottled, speckled, or non-uniform appearance that closely resembles natural cork.
7. Jamak has conducted qualitative market tests among wineries, wine-makers, and wine connoisseurs in which stoppers made from the synthetic cork compound were displayed. The results have indicated that most people that view these stoppers believe that the stoppers more closely resemble natural cork stoppers than other synthetic stoppers currently in use.
8. I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under 18 U.S.C. §1001.

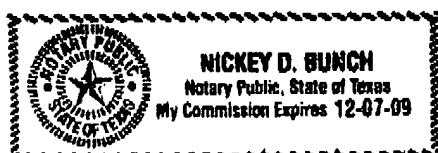
Further Affiant sayeth not:


JEANNIE HOLMES

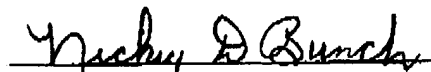
STATE OF TEXAS)

COUNTY OF Parker)

SWORN TO AND SUBSCRIBED BEFORE ME on this 3rd day of April, 2006.



366700v1


Notary Public in and for the State of Texas
My Commission Expires: 12-7-09

AFFIDAVIT OF LAWRENCE D. TIBERIA

1. I am the owner of Barking Rocks Winery ("BRW"), with a principal business address of 1919 Allen Court, Granbury, TX 76048 . I am over the age of twenty-one, am of sound mind and memory, and am otherwise competent to make this Affidavit. I have personal knowledge of the facts set forth in this Affidavit, and each such fact is true and correct.
2. I opened BRW in 2002 and have been the sole owner and principal wine maker of BRW for the past four years. The company focuses on making small, handcrafted batches of premium white and red wines.
3. I have a Bachelors in Business Administration degree received in 1976 from St. Michael's College in Burlington, Vermont. Following a 23 year career with TXU in the electric utility business in Human Resources, I enrolled in and completed several classes in the Viticulture & Enology program at Grayson County Community College.
4. I have used oak barrels and alternative oak products at BRW. Oak dust, shavings or chips are used to add phenolic compounds early in the wine making process, during fermentation, to preserve color and add complexity. Oak cubes, dominoes or blocks are used as alternatives to barrel aging to add oak flavors and tannins to bulk wine.
5. The trees from which oak dust is obtained for wine making purposes are grown in the United States, France, and several eastern European countries. These trees are typically white oak trees, and the dust (or powder) prepared from these trees is often toasted prior to its use in wine making.
6. Oak dust is a commonly used additive in wine making, and it is well known in the wine making industry that oak dust is not manufactured or otherwise prepared from the cork oak tree or from natural cork.
7. In addition to there being no benefit to the addition of natural cork to wine, the addition of natural cork as an ingredient of a wine could be detrimental since natural cork could introduce trichloroanisol (TCA) to the wine, causing the wine to develop a musty taste and smell.
8. I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under 18 U.S.C. §1001.

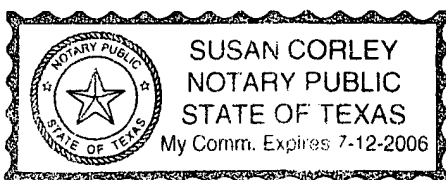
Further Affiant sayeth not.

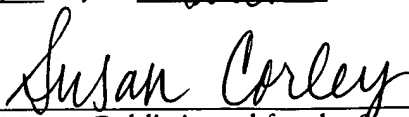


LAWRENCE D. TIBERIA

STATE OF TEXAS)
COUNTY OF Hood)

SWORN TO AND SUBSCRIBED BEFORE ME on this 30th day of March, 2006.





Notary Public in and for the State of Texas
My Commission Expires: 7/12/06